

## STARTERS

### **BAKED FRENCH ONION SOUP | 13**

Caramelized Onion Broth, Sourdough Croutons,  
Gruyère and Provolone Cheeses

### **SEAFOOD GUMBO | 16**

Shrimp, Scallops, Okra, Crab Fried Rice

### ★ **SIGNATURE CHOPPED SALAD | 15**

House Mustard Horseradish Dressing, Jones Bacon,  
Egg, Onion, Tomato, Cucumber, Avocado

### ★ **CAESAR SALAD | 14**

Crisp Romaine, Garlic Croutons, Parmesan, Anchovy

### ★ **GIANT SHRIMP COCKTAIL | 24**

Ketel One Cocktail Sauce, Fresh Grated Horseradish

### **MARYLAND CRAB CAKE – ORIGINAL 1950'S RECIPE | 27**

Herb Remoulade, Sugar Peas, Maldon Pea Salt

### **ANGUS BEEF & BERKSHIRE PORK MEATBALLS | 17**

Cremeni Mushroom, Bacon Sauce, Lingonberry Jam

### **FRIED SURF CLAMS – HOUSE SPECIALTY | 17**

Buttermilk Batter, Tartar Sauce, Lemon

## MAINS

### ★ **PETITE FILET MIGNON\* 7 OZ. | 59**

### ★ **FILET MIGNON\* 10 OZ. | 74**

### ★ **NEW YORK STRIP\* 14 OZ. | 69**

### ★ **HERITAGE RESERVE ANGUS RIBEYE\* 16 OZ. | 71**

### ★ **GRILLED LOCH DUART SALMON\* | 42**

Parsnip Purée, Braised Red Cabbage, Charred Scallion Crème

### **HERB-CRUSTED SEA BASS\* | 49**

Roasted Pepper Sauce, Lemon Butter, Pickled Jalapeño Relish

### **BUTTERNUT SQUASH RAVIOLI | 37**

Balsamic Pearl Onions, Thyme Leeks, Baby Spinach,  
Brown Butter Sauce, Parmesan

## UPGRADES

### ★ **PAN-ROASTED PORCINI MUSHROOMS | 18**

### **MAYTAG BLUE CHEESE CRUST | 10**

### ★ **CHERRY SMOKED THICK BACON | 12**

### **SOUTH AFRICAN LOBSTER TAIL | 39**

### ★ **HUDSON VALLEY SEARED DUCK FOIE GRAS | 18**

★ Menu item can be prepared gluten free

There will be a 20% Service Charge added to all parties of six or larger.

\*Consuming raw or undercooked meats, poultry, and  
seafood may increase your risk of foodborne illness.

## SAUCES

★ **BOURBON & GREEN PEPPERCORN** | 6

★ **BLACK GARLIC BORDELAISE** | 8

★ **BÉARNAISE** | 6

★ **RICH MADEIRA** | 7

## SIDES

**MKE MAC & CHEESE** | 16

Blend of Four Wisconsin Cheeses,  
Béchamel, Classic Butter Crumb

★ **WHIPPED YUKON GOLD POTATOES** | 13

★ **ROASTED BROCCOLI** | 14

Red Pepper Flake

**FRENCH FRIES** | 10

★ **WILD MUSHROOMS** | 14

Roasted Garlic, Shallots

## UPGRADES

**WEBER'S CARROT CAKE** 13

Vanilla Cream Cheese Frosting

**DARK CHOCOLATE CAKE** 13

Fruit Sauce

★ **VANILLA BEAN CRÈME BRÛLÉE** 14

Daily Fresh Homemade



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## HOLIDAY PRIX FIXE

*\$84 per person*

### FIRST COURSE

**Choice of One**

**MASON STREET SIGNATURE CHOPPED SALAD**

House Mustard Horseradish Dressing, Jones Bacon, Egg,  
Onion, Tomato, Cucumber, Avocado

**CAESAR SALAD**

Crisp Romaine, Garlic Croutons, Parmesan, Anchovy

**BACON & CHESTNUT SOUP**

Tangy & Sweet Quince, Chives

### SECOND COURSE

**Choice of One**

**HERITAGE ANGUS SMOKED PRIME RIB**

House Mustard Horseradish Dressing, Jones Bacon,  
Egg, Onion, Tomato, Cucumber, Avocado

**DILL & CARAWAY BREADED WALLEYE**

Poached Lobster, Roasted Root Vegetables, Swiss Chard,  
Brown Butter Hollandaise

### THIRD COURSE

**Choice of One**

**WEBER'S CARROT CAKE**

Caramel Sauce

**YULE LOG**

Brandy Egg Nog

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